



# Year 9 Curriculum

## Design & Technology



	Term 1*		Term 2*	Term 3		
Topic	Food Preparation & Nutrition	D&T: Spanner	Design & Technology: Architecture Project	D&T for Life Skills - a selection from:	GCSE Food Preparation & Nutrition / Level 2 Hospitality & Catering Foundation <i>Pathway (Option) courses</i>	GCSE Design & Technology / Level 2 Construction Foundation <i>Pathway (Option) courses</i>
Key Concepts	<ul style="list-style-type: none"> <li>Varied diets</li> <li>Cook a range of baked products</li> <li>Specialist cooking techniques</li> <li>Cooking using tools and equipment</li> <li>New sources of foods</li> <li>Factors affecting food choice.</li> </ul>	<ul style="list-style-type: none"> <li>Ferrous</li> <li>Non-ferrous</li> <li>Alloys</li> <li>Quality Control</li> <li>Stock forms</li> <li>Heat treatments</li> <li>Sustainability</li> </ul>	<ul style="list-style-type: none"> <li>Ergonomics</li> <li>Anthropometrics</li> <li>Modelling skills</li> <li>Prototyping</li> <li>Problem solving</li> <li>Design skills</li> <li>Paper &amp; boards</li> <li>Modelling materials</li> <li>Isometric drawing</li> <li>Data use</li> <li>Sustainability</li> <li>Environmental awareness</li> </ul>	<ul style="list-style-type: none"> <li>Laundry &amp; ironing</li> <li>Basic DIY</li> <li>Greetings cards &amp; gift bags</li> <li>Board games</li> <li>Budgeting &amp; menu planning</li> </ul>	<ul style="list-style-type: none"> <li>Advanced knife &amp; cooking skills</li> <li>Diet related health issues</li> <li>Nutrition</li> <li>Sustainability and environmental issues</li> <li>Food styling</li> <li>Practical skills</li> <li>Food safety, food spoilage and presentation</li> </ul>	<ul style="list-style-type: none"> <li>Material properties</li> <li>Maths</li> <li>Mechanical devices</li> <li>Sustainability</li> <li>Use of technical drawings</li> <li>Practical skills</li> </ul>

\* Pupils will experience the Food Preparation & Nutrition course for one half term over the first half year based on a rotation with Design & Technology projects



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